

DINNER MENU

VISITING CHEF

JOIN US FOR THE PERFECT BLEND OF FINE DINING AND BACKYARD BARBEQUE

COCKTAIL HOUR

Blue Cheese Biscuit, Braised Lamb Shank, Rosemary Barbecue Sauce

Grilled Whiskey Shrimp, Andouille Sausage

Feta & Ricotta Dumpling, Lutenitsa Dip

Pimento, Saltine, Candied Jalapeno

Shucked PEI Oyster, Agave Cured Tuna, Wasabi Caviar

There will be additional hors d'oeuvres and action stations located in the educational labs.

BREADS

Cornbread Muffins, Honey

Sour Cream & Onion Rolls, Whipped Goat Cheese Butter

Rosemary Flatbread, Sea Salt, Olive Oil

SALAD

Thousand Island Chopped

Chopped Grilled Romaine Hearts, Pickled Eggs, Queso Fresco, Tomatoes, Bay Leaf, Pepper & Garlic Bacon Slab

FISH

Chili & Brown Sugar Rubbed North Atlantic Salmon Over Charcoal

Seared Broccolini, Lemon Honey Pickled Red Onion

BEEF

14-hour Oak Smoked Brisket

Bread & Butter Pickles, Shaved Onion, White Barbecue Sauce, German Potato Salad, Collard Greens

DESSERT

Presented by Penn College Baking and Pastry Arts Students

Specialty drink pairings are carefully selected to complement multiple courses throughout the Visiting Chef dinner. A total of 12 oz. will be served. Additional servings will be unavailable. Thank you for your understanding.